



# CREAMIEST MUSHROOM RAVIOLI

with Zucchini and Grape Tomatoes



**HELLO**  
**MUSHROOM RAVIOLI**  
Pillowy pasta pockets proudly punctuated with... mushrooms!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 520**



Zucchini



Grape Tomatoes



Chili Flakes



Parmesan Cheese  
(Contains: Milk)



Veggie Stock Concentrate



Shallot



Parsley



Mushroom Ravioli  
(Contains: Wheat, Milk, Eggs)



Sour Cream  
(Contains: Milk)

## START STRONG

Don't skip our callout to save some of your pasta cooking water in Step 4. It will give the sauce a nice, loose consistency and create an extra-silky mouthfeel with its starches.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                 |
|--|-----------------|
| • Zucchini   | 1   2           |
| • Shallot  | 1   2           |
| • Grape Tomatoes   | 4 oz   8 oz     |
| • Parsley  | ¼ oz   ½ oz     |
| • Chili Flakes  | 1 tsp   2 tsp   |
| • Mushroom Ravioli   | 9 oz   18 oz    |
| • Sour Cream   | 4 TBSP   8 TBSP |
| • Veggie Stock Concentrate   | 1   2           |
| • Parmesan Cheese  | ¼ Cup   ½ Cup   |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







## 1 PREP

Wash and dry all produce. Bring a large pot of salted water to a boil. Quarter zucchini lengthwise, then cut crosswise into ¼-inch-thick triangles. Halve and peel shallot, then thinly slice. Halve tomatoes lengthwise. Pick a few parsley leaves from stems for garnish, then finely chop the rest of the bunch.



## 4 MAKE SAUCE

Once shallot is softened, stir tomatoes into pan, then reduce heat to low. Stir in sour cream, stock concentrate, half the Parmesan, and ¼ cup pasta cooking water. Season with salt, pepper, chopped parsley, and more chili flakes to taste.



## 2 COOK VEGGIES

Heat a large drizzle of olive oil in a large pan over medium-high heat. Add zucchini and cook, tossing, until browned, 5-7 minutes. Add shallot, a pinch of chili flakes (to taste), and a drizzle of olive oil. Cook, tossing, until shallot is softened, 2-3 minutes.



## 5 TOSS RAVIOLI

Add ravioli to pan, increase heat to medium, and gently toss to coat ravioli in sauce. Cook until sauce thickens slightly, 1-2 minutes. TIP: Add more pasta cooking water, if needed, to give sauce a loose consistency.



## 3 BOIL RAVIOLI

Once water is boiling, add ravioli to pot. Reduce heat to low. Cook until tender and floating to the top, about 4 minutes. Carefully scoop out and reserve ½ cup pasta cooking water, then drain.



## 6 PLATE AND SERVE

Divide ravioli mixture between plates, then garnish with remaining Parmesan and reserved parsley leaves and serve.

## HOLY RAVIOLI!

Have some almonds or pine nuts on hand? Toast, then sprinkle them on top of your finished dish!

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